

**BUIL & GINÉ WINE CO.**  
**(Priorat, Monsant, Rueda and Toro D.O.'s, Spain)**

Joan Giné was the founder of Buil & Giné. He and his grandson, Xavi, who has since taken over the winery, started making their first wine, Giné Giné, in 1996. Buil & Giné is based in Gratallops, the core of the D.O.Q Priorat where they own 200 acres of beautiful llicorella soil and terraced vineyards. Their oldest vineyards were planted in 1908. Their vineyards are 45% Red Garnacha, 30% Cariñena, 10% white varietals (White Garnacha, Macabeu, Viognier, and PX), and 15% other red varietals, like Cabernet Sauvignon, Merlot, and Syrah. Joan Giné pioneered and founded the wine cooperative with the goal of preserving the terroir and culture of the region.

Joan Giné believed in “Traditional Viticulture, which is growing vines organically. Following his believe all work is done 100% organically. Buil & Giné started the organic certification process for their vineyards in 2014 and will have all properties certified by 2021.

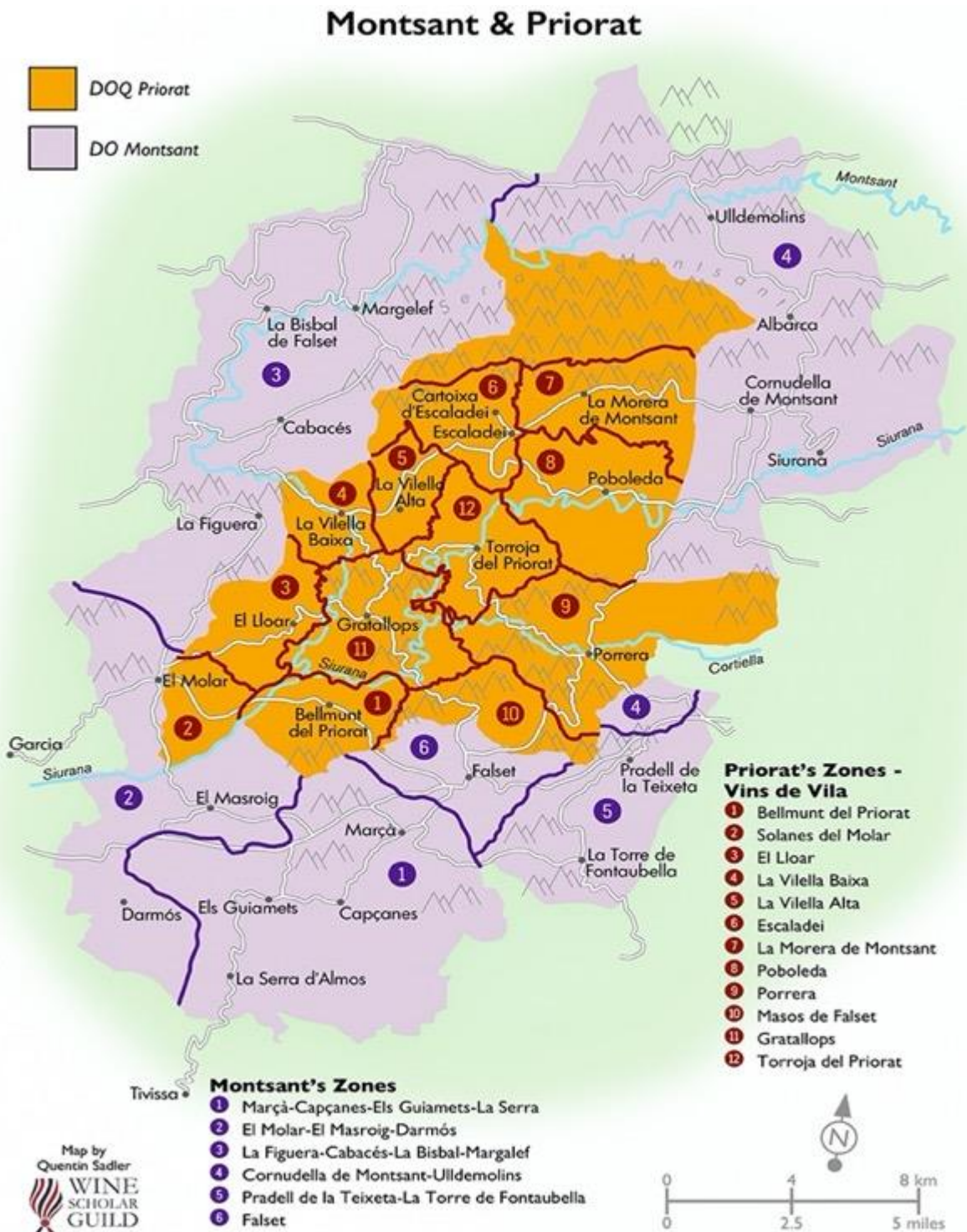
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

More than 15 years ago, they were able to purchase a vineyard in Toro (Pago del Oro), and in Rueda. each producing one single vineyard wine for each of those DO's.



“Passion for fruit, appreciation of wood, and respect for the soil. **Harmony and balance.**” Buil & Giné

# Map of Priorat D.O.Q. Buil & Giné is located in Gratallops



## GINÉ ROSAT 2020 (rosé)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 85% Garnacha and 15% Merlot.
- **Soil:** Llicorella (Slate).
- **Vinification:** Fermentative cryo-maceration at 46º, and alcoholic fermentation at 64º in stainless steel containers. Once fermentation is completed, the wine is allowed to rest for two months before bottling.
- **Nose:** Fresh raspberry and dried cranberry, fresh flowers and herbs with mineral notes.
- **Taste:** Very aromatic and complex at the same time. Absolute predominance of red fruits and flowers, silky and mature.
- **Color:** Light salmon pink.
- **Gastronomy:** Salads with little vinegar or lemon, spicy dishes, pickled foods, poultry, seafood, and green vegetables.

Buil & Giné Rosat was the first rosé made from Priorat.

### CRITICS AND REVIEWS:

**Washington Wine Blog, March '20 – 91 points** – “The ‘Gine Rosat’ Rose is a thrilling new wine from this great Priorat estate. The freshness and wonderful sense of minerality entices, as its silky texture and soft mouthfeel combines with the delicate red fruit, orange rind and wet stone flavors. I love the combination of viscosity and tension here.”

**Vinous Media, Aug '19 - 90 points** - "Vibrant red berry and floral scents show very good clarity and pick up spice and mineral nuances with air. Fleshy and energetic on the palate, offering zesty raspberry and pomegranate flavors and a touch of spicy white pepper.”